



47th Mitre Players Dinner

Friday 13th March 2020

It is that time of year again for the event for which there are just not enough superlatives! Yes it is.....drum roll..... **The Mitre Players' Annual Dinner 2020!**

By popular demand, this year we are returning to the Surrey National Golf Club, Rook Lane, Chaldon, CR3 5AA on Friday 13th March 2020 (7.30pm for 8.00pm).

This is our opportunity to remember the triumphs and disasters from the productions and social events of the past year. If you have any memories you would like included please let Anna know as soon as possible.

We have asked our very own member of the paparazzi, Charles Marriott to propose the health of the Mitre Players. Charles has been a loyal supporter and member of the Mitre Players for the last two decades or so, and has been our show photographer on many occasions. He has served on our committee and has performed onstage - indeed he was 'Mr Pressman' in our last incarnation of *Our House*.

The cost of a ticket is £36 per person if you are a full Member (and partner) and £40 if you are a Friend of the Mitre Players or a guest. We do appreciate that the New Year can be a difficult time financially for a lot of us so please contact Anna if you wish to pay in instalments.

Please note that this event is restricted to those aged 16 or over, and that anyone aged between 16 and 18 must be accompanied by a parent.

Please reply by **Friday 21st February** and we look forward to seeing you all on Friday 13th March at 7.30pm.

Anna and Julia

I/We would love to come to the Mitre Players' Annual Dinner on Friday 13th March 2020.

I/We enclose a cheque made payable to 'The Mitre Players' for £_____ or I have made a BACS transfer for £_____ and have used 'my surname - dinner' as the reference.

The Mitre Players bank details are: Sort Code: 23-05-80 A/C Number: 14812407

My/our choice of menu is as follows (please put your name against your choice):

Starters

Salmon Gravlax with a Prawn & Pickled Cucumber Salad

*Pan Fried Asparagus wrapped in Parma Ham
served with a Soft Poached Egg Honey & Mustard Dressing*

Wild Mushroom Velouté drizzled with Truffle Oil (v)

Main Courses

Confit of Duck served with Sautéed Potatoes, French Beans & Redcurrant Jus

*Rack of Herb Crusted Lamb & Slow-Cooked Mini Hot Pot,
served with Celeriac Purée Rosemary Mint Jus*

Caramelised Red Onion & Camembert Tartlet with Pepper Coulis (V)

Desserts

Madagascan Vanilla Panacotta garnished with Cherries Jubilee

Chocolate and Caramel Truffle with Coffee & Vanilla Cream

Cheese & Biscuits

Tea, Coffee & Mints to follow

Please return this form no later than Friday 21st February to:

Anna Warnock, 42 Briton Hill Road, Sanderstead CR2 0JL or email
annawarnock@blueyonder.co.uk

or

Julia Gibbs, 25 Copping Close, Park Hill, Croydon, CR0 5JZ or email
juliagibbs@hotmail.co.uk